



Deltetto, Canale (Piedmont)

Alta Langa Brut DOCG

Vintage	2020
Winemaker	Deltetto
Region	Piedmont
Alcohol	12.5% vol.
Grapes	55% Pinot Nero, 45% Chardonnay

Winemaking

Following gentle pressing of the grapes, controlled fermentation takes place in stainless steel tanks. The base wine is then decanted to the bottle, where the second fermentation takes place on the lees for 30 months. Once the yeast has been removed (dégorgement), the necessary dosage is added to the wine.

Our tasting note

Brilliant straw yellow. Delicious Millesimato with fine and enduring perlage. Broad, complex and deep on the nose with notes of yeast, freshly baked bread and delicate floral notes, all accompanied by aromas of ripe citrus fruits. The palate is complex, full-bodied, elegant and intense, with a lively structure and a very long-lasting mineral finish.

Deltetto

The friendly and modest Antonio Deltetto took over the family business in 1977 and transformed the former trading cellar into a pure self-pressing operation. The winery now spans over 21 hectares of vineyards. The main focus is on the white superstar Arneis, but the Deltettos also show healthy ambition and great skill in red wines. Today, the children Carlo, Cristina, and Claudia continue the family tradition - in harmony with nature, as their grandfather Carlo (affectionately called "Carlin") taught them.



Suitable with

